Use & Care Guide

Over the Range Microwave Oven



Electrolux

P/N 316495005 TINSEB481MRR1

Please read and save this guide

Thank you for choosing **Electrolux**, the new premium brand in home appliances. This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance.

We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

Keep a record for quick reference

Purchase date

Electrolux model number

Electrolux serial number (see picture for location)

NOTE

Registering your product with Electrolux enhances our ability to serve you. You can register online at www.electroluxusa.com or by dropping your Product Registration Card in the mail.

Questions?

For toll-free telephone support in the U.S. and Canada:
1-877-4ELECTROLUX (1-877-435-3287)

For online support and Internet production information visit http://**www.electroluxusa.com**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Table of Contents

Important Safety Instructions

When using electrical appliances basic safety precautions should be followed, including the following:

⚠ WARNING To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. **Read all instructions before using the appliance.**
2. Read and follow the specific **"PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY"** on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "Grounding Instructions" on page 6.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest Electrolux Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions on page 29.
16. To reduce the risk of fire in the oven cavity:
    - a. **Do not overcook food. Carefully attend to appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.**
    - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    - **c. If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.**
    - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the Microwave Oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

    To reduce the risk of injury to persons:
    - a. Do not overheat the liquid.
    - b. Stir the liquid both before and halfway through heating it.
    - c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
    - d. After heating, allow the container to stand in the Microwave Oven at least for 20 seconds before removing the container.
    - e. Use extreme care when inserting a spoon or other utensil into the container.
18. Clean ventilation openings and grease filters frequently—grease should not be allowed to accumulate on ventilation openings, louver or grease filters.
19. Use care when cleaning the louver and the grease filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the louver and the grease filters.
20. When flaming food under the hood, turn the fan on.
21. This appliance is suitable for use above both gas and electric cooking equipment 36" wide or less.

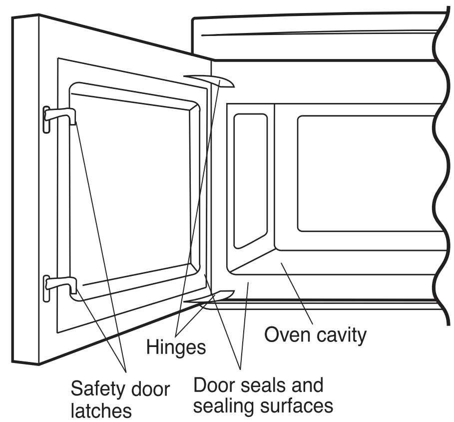
SAVE THESE INSTRUCTIONS

Unpacking and examing your oven

Open the bottom of the carton, bend the carton flaps back and tilt the oven over to rest on plasticfoam pad. Lift carton off oven and remove all packing materials, WALL and TOP CABINET TEMPLATES. SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.

1. Remove the feature sticker from the outside of the door, if there is one.
2. Check to see that there is a WALL TEMPLATE and TOP CABINET TEMPLATE. Read enclosures and SAVE the Use and Care Guide.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or ELECTROLUX AUTHORIZED SERVICER. See Installation Instructions for more details.



Grounding Instructions

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

⚠ WARNING Improper use of the grounding plug can result in a risk of electric shock.

Electrical Requirements

The oven is equipped with a 3-prong grounding plug. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE GROUNDING PIN FROM THE PLUG.

DO NOT USE AN EXTENSION CORD.

The Power Supply Cord and plug must be connected to a separate 120 Volt AC, 60 Hz, 15 Amp, or more branch circuit, single grounded receptacle. The receptacle should be located inside the cabinet directly above the Microwave Oven mounting location as shown in Figure 1.

NOTES:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or serviceperson.
2. Neither Electrolux nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

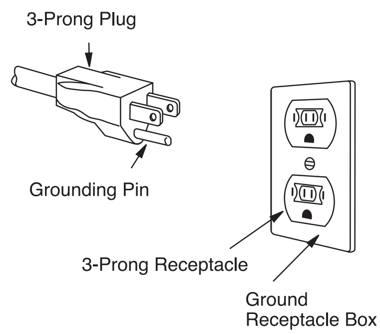
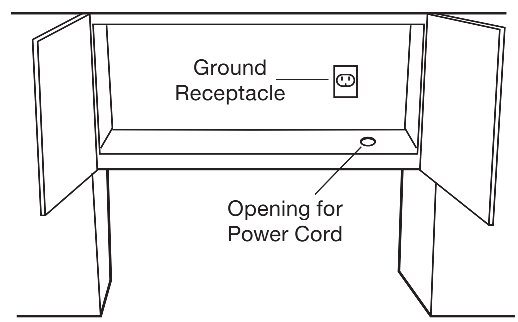


Figure 1



About your oven

This Use and Care Guide is valuable: read it carefully and always save it for reference.

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise.

ALWAYS have food in the Microwave Oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

The Microwave Oven is for food preparation only. It should not be used to dry clothes or newspapers.

Your Microwave Oven is rated 1200 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

About microwave cooking

- Place food in the center of the oven cavity. Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

  Doneness signs include:
  - Food steams throughout, not just at edge.
  - Center bottom of dish is very hot to the touch.
  - Poultry thigh joints move easily.
  - Meat and poultry show no pinkness.
  - Fish is opaque and flakes easily with a fork.

About safety

- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

Temp	Food
160˚F	For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165˚F	For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.
170˚F	White meat of poultry.
180˚F	Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.
- Keep aluminum foil used for shielding at least 1 inch away from walls, ceiling and door.

About children and the microwave

Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.

The child must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.

At no time should anyone be allowed to lean or swing on the oven door.

Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the microwave oven is not a toy. See page 26 for Child Lock feature.

About food

Food	Do	Don't
Eggs, sausages, nuts, seeds, fruits & vegetables	• Puncture egg yolks before cooking to prevent “explosion”. • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook eggs in shells. • Reheat whole eggs. • Dry nuts or seeds in shells.
Popcorn	• Use specially bagged popcorn for microwave cooking. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special **popcorn** pad.	• Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. “Wrist” test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid “eruption”. • Use deep bowl, when cooking liquids or cereals, to prevent boilovers.	• Heat or cook in closed glass jars or air tight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

About utensils and coverings

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new Over the Range Microwave Oven. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram®), such as Corningware®.
- heat-resistant glass (Pyrex®)
- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your Over the Range Microwave Oven:

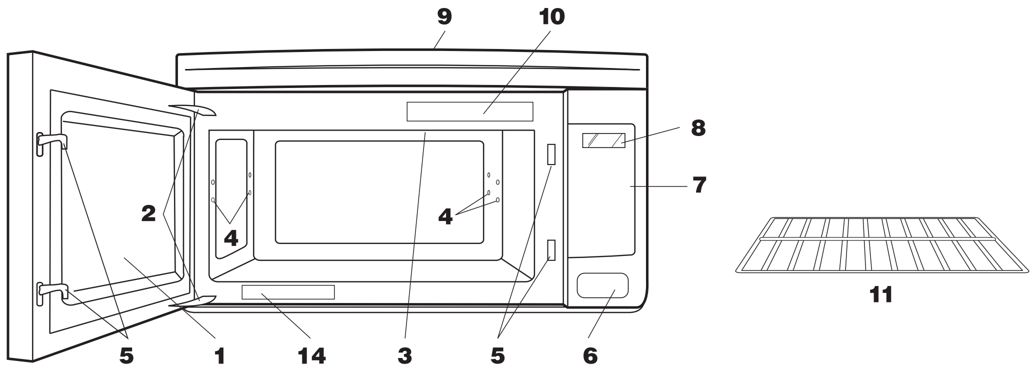
- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

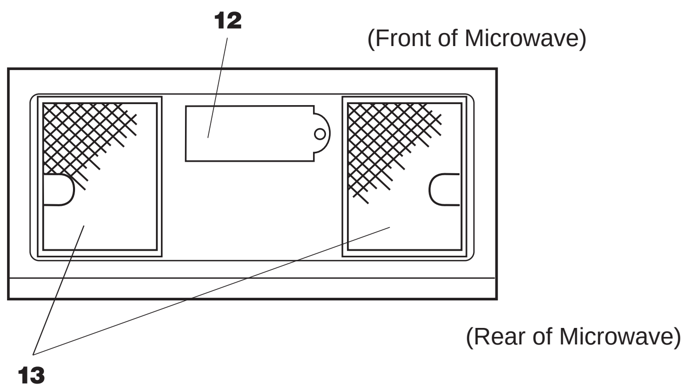
Accessories

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Electrolux is not responsible for any damage to the oven when accessories are used.

Front view



Bottom view



1 Oven door with see-through window

2 Door hinges

3 Oven light
It will light when oven is operating or door is open.

4 Rack holders for two rack positions.

5 Safety door latches
The oven will not operate unless the door is securely closed.

6 One touch door open button
Push to open door.

7 Control panel

8 Time display: Digital interactive display, 99 minutes, 99 seconds

9 Ventilation openings

10 Menu label

11 Rack for 2-level cooking/reheating

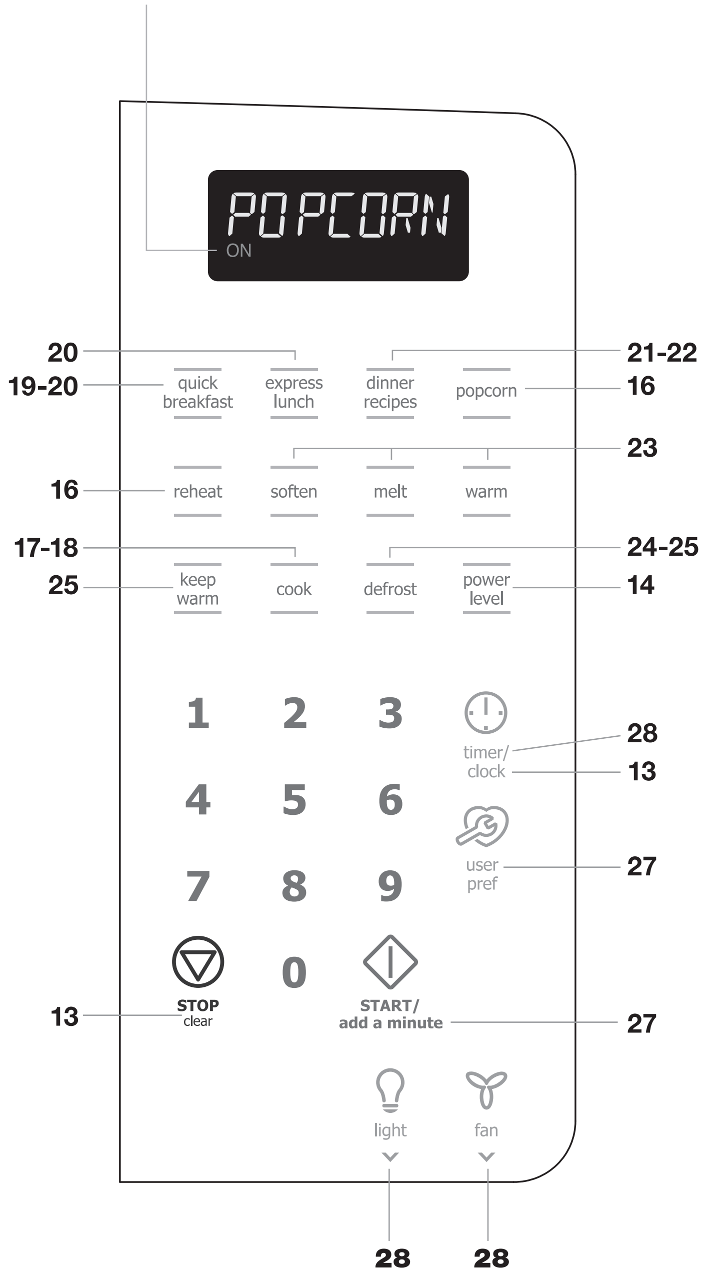
12 Light cover

13 Grease filters

14 Rating label

Control panel

Words in the lower portion of the display will light to indicate what function is in progress.



Number next to the control panel illustration
indicates pages on which there are feature descriptions and usage information.

- Before operating your new oven make sure you read and understand this Use and Care Guide completely.
- Before the Over the Range Microwave Oven can be used, follow these procedures:

1. Plug in the oven. Close the door. The oven display will show *ENJOY YOUR OVEN PRESS CLEAR AND PRESS CLOCK*.
2. Touch the **STOP/clear** pad. [:] will appear.
3. Set clock. See below.

To set the clock

- Suppose you want to enter the correct time of day 12:30 (A.M or P.M.).

Procedure	
Step	Press
1. Touch **timer/clock** and number 2.	**timer/ clock** (2)
2. Enter the correct time of day by touching the numbers in sequence.	(1) (2) (3) (0)
3. Touch **timer/clock** again.	**timer/ clock**

This is a 12 hour clock. If you attempt to enter an incorrect clock time, *ERROR* will appear in the display. Touch the **STOP/clear** pad and re-set the clock.

- If the electrical power supply to your microwave oven should be interrupted, the display will intermittently show after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch **STOP/clear** pad and reset the clock for the correct time of day.

NOTE

Your Over the Range Microwave Oven can be programmed with the door open except for **START/add a minute** and **popcorn.**

Stop/clear

Touch the **STOP/clear** to:

1. Erase if you make a mistake during programming.
2. Cancel timer.
3. Stop the oven temporarily during cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, touch twice.

Time cooking

Your Over the Range Microwave Oven can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

Procedure	
Step	Press
1. Enter cooking time.	5 0 0
2. Touch **START/ add a minute**.	START/ add a minute

To set power level

There are eleven preset power levels.

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

Touch power level pad number of times for desired power	Approx. Percentage of power	Common words for power levels
power level x 1	100%	High
power level x 2	90%	
power level x 3	80%	
power level x 4	70%	Medium High
power level x 5	60%	
power level x 6	50%	Medium
power level x 7	40%	
power level x 8	30%	Med Low/ Defrost
power level x 9	20%	
power level x 10	10%	Low
power level x 11	0%	

- Suppose you want to defrost for 5 minutes at 30%.

Procedure	
Step	Press
1. Enter defrosting time.	5 0 0
2. Touch **power level** pad eight times to enter a power level of 30%.	power level x 8
3. Touch **START/ add a minute**.	START/ add a minute

When the defrost time is complete, a long tone will sound and END will appear in the display.

Using the rack

The rack allows several foods to be cooked or reheated at one time. There are two available rack positions. Select the rack position that maximizes space around and between the foods. Follow directions in Reheat for using the rack for reheating two stirrable casseroles. Otherwise set time and power level manually. Pay close attention to the cooking/reheating progress. Reposition the foods and reverse them from rack to oven bottom at least once during any cooking or reheating time. Using a lower power level will assist in better cooking/ reheating uniformity.

Avoid:

- Storing the rack in the microwave oven when not in use.
- Popping popcorn with the rack in the microwave oven.
- Using any browning dish on the rack.
- Using special features, except Reheat with the rack.
- Cooking directly on the rack—use microwave-safe cookware.

Manual defrost

If the food that you wish to defrost is not listed on the Defrost chart or is above or below the limits in the Amount column on the Defrost chart (see pages 24-25), you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using Power Level for 30% Follow the exact 3-step procedure found under To set power level. Estimate defrosting time and press **power level** pad eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound.

For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on power level 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

Sensor Settings

The sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities.

Using Sensor Settings:

1. After oven is plugged in, wait 2 minutes before using Sensor Settings.
2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any Sensor Settings selection can be programmed with More or less time adjustment. See page 27.
5. More or less food than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook.
6. During the first part of any sensor cooking or reheating, food name will appear on the display. Do not open the oven door or touch **STOP/clear** during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/clear** pad and cook manually.

   When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food, as desired.
7. If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, *ERROR* will be displayed, and the oven will turn off.
8. Check food for temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch **user pref** pad when the *HELP* indicator is lighted in the display.

Covering Foods:

Some foods cook better when covered. Use the cover recommended in the food charts.

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

Popcorn

Popcorn will automatically compute the microwave power time for popcorn amounts shown in the chart.

Use only popcorn packaged for the microwave. Try several brands to decide which you like. Do not try to pop unpopped kernels.

Procedure	
Step	Press
Touch **popcorn** pad once for Regular or Regular Light (2.85 - 3.5 oz bag).	popcorn
Touch **popcorn** pad again for Mini or Snack (1.2 - 1.75 oz bag).	popcorn x 2

Reheat

Reheat allows you to reheat many of your favorite foods. You don't need to calculate cooking time or power level.

- Suppose you want to reheat lasagna.

Procedure	
Step	Press
Touch reheat pad, number 3 for *NO STIR* dishes, and then press **START/add a minute** pad.	reheat 3 START/ add a minute

When vapors are detected from the food, remainder of reheating time will appear. At end, follow the directions in the display.

NOTE

Reheat and **popcorn** have choices. Follow directions in the Interactive Display to choose desired option.

Reheat chart

Food	Amount	Procedure
1. Regular	4 - 36 oz	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.
2. With stir	13 x 9 x 2" glass utility casserole	Ideal for reheating stirrable casseroles, such as macaroni and cheese or stew. Cover with vented plastic wrap or wax paper. Place on oven floor. Touch **reheat**, the number 2 and **START/add a minute**. At signal, stir casserole and rotate dish. Touch **START/add a minute**. At end, stir and allow to stand covered, for 5 to 10 minutes.
3. No stir	13 x 9 x 2" glass utility casserole	Ideal for reheating non-stirrable casseroles, such as lasagna. Cover with vented plastic wrap or wax paper. Place on oven floor. Touch **reheat**, the number 3 and **START/add a minute**. At signal, rotate dish. Touch **START/add a minute**. At end, stir and allow to stand covered, for 5 to 10 minutes.
4. With stir, 2 levels	2-13 x 9 x 2" glass utility casseroles	Ideal for reheating stirrable casseroles, such as macaroni and cheese or stew. Cover with vented plastic wrap or wax paper. Touch **reheat**, the number 4 and **START/add a minute**. At signal, stir casserole and rotate dishes. Touch **START/add a minute**. At end, stir and allow to stand covered, for 5 to 10 minutes.

Cook

Cook will automatically compute the microwave power and cooking time for foods shown in the chart below. You don't need to enter the weight or quantity of the food.

- Suppose you want to cook a baked potato.

Procedure	
Step	Press
1. Touch **cook** pad, number 1 for Baked Potatoes.	**cook** (1)
2. At end, follow the directions in the display.	
3. Touch **START/add a minute** pad.	**START/ add a minute**

Cook chart

Food	Amount	Procedure
1. Baked Potatoes	1 - 8 med.	Pierce with fork in several places. Place on paper towel on turntable. After cooking, remove from oven and let stand wrapped in foil for 5 to 10 minutes.
2. Fresh Vegetables, soft Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	 0.25 - 2 lb 0.25 - 2 lb 0.25 - 2 lb 0.25 - 2 lb 1 medium 0.25 - 1 lb 0.25 - 2 lb 2 - 4 medium	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Touch **cook** pad and the number 2. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
3. Fresh Vegetables, hard Carrots, sliced Corn on cob Green beans Winter squash - diced - halves	 0.25 - 1.5 lb 2 - 4 pcs. 0.25 - 1.5 lb 0.25 - 1.5 lb 1 - 2	Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Touch **cook** pad and the number 3. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
4. Frozen Vegetables	0.25 - 1.25 lb	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.
5. Frozen Entrees	1 - 2 (6 - 7 oz)	Use for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered, for 1 to 3 minutes.
6. Ground Meat	0.25 - 2 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When oven stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch **START/add a minute**. After cooking, let stand, covered, for 2 to 3 minutes.

Cook chart (cont.)

Food	Amount	Procedure
7. Rice	0.5 - 2 cups	Place rice into a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.
8. Fish, seafood	0.25 - 2 lb	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with plastic wrap. After cooking, let stand, covered, 3 minutes.
9. Chicken Breast	0.25 - 2 lb	Cover with vented plastic wrap. When oven stops, turn over. Shield with small, flat pieces of aluminum foil any areas that are cooking too rapidly. Re-cover and touch **START/add a minute.** After cooking, let stand, covered 3 to 5 minutes. Chicken should be 160˚F.

Rice	Water	Size of casserole dish
.5 cup	1 cup	1.5 quart
1 cup	2 cups	2 quart
1.5 cups	3 cups	2.5 or 3 quart
2 cups	4 cups	3 quart or larger

Your oven has 3 convenient pads to assist with meal preparation. There are some foods under Quick breakfast and Express lunch that use the sensor. See the Sensor Settings information on page 15. For foods not using the sensor, follow the directions in the Interactive Display to enter quantity.

NOTES

1. All Meal Settings features can be programmed with More or less time adjustment. Touch the **power level** pad once or twice before touching **START/add a minute** pad. See page 27.
2. Each food has a cooking hint. Touch **user pref** pad when the *HELP* indicator is lighted in the display.
3. Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

   More or less than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook.
4. The final cooking result will vary according to the food condition (e.g. initial temperature, shape, quality). Check food for temperature after cooking. If additional time is needed, continue to cook manually.

Quick breakfast

Quick breakfast is for preparing popular breakfast foods.

- Suppose you want to use Quick breakfast to cook 2 servings of hot cereal.

Procedure	
Step	Press
1. Touch **quick breakfast** pad and number 5 for hot cereal.	**quick breakfast** **5**
2. If you want to cook 2 servings, touch number 2.	**2**
3. Touch **START/add a minute** pad.	**START/ add a minute**

After cooking, follow the directions in display.

Quick breakfast chart

Food	Amount	Procedure
1. Beverage	.5 - 2 cups	This setting is good for restoring a cool beverage to a better drinking temperature. Touch **quick breakfast** pad and number 1 for beverage. Touch number 1 pad for a 0.5 cup increase per touch and press **START/add a minute** pad. Stir after heating.
2. Rolls/Muffins	1 - 10 pcs	Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate: cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin. To warm fresh rolls and muffins, touch **quick breakfast** pad and touch number 2 for rolls and muffins. Then enter desired quantity and touch **START/add a minute** pad.
3. Frozen Breakfast*	1 or 2 (3 - 6 oz)	This setting works well for frozen breakfast entrees, pancakes, waffles, burritos etc. Follow manufacturer's directions for how to prepare for microwaving. Allow to stand 1 or 2 minutes after cooking.

*** It is not necessary to enter amount or number.**

Quick breakfast chart (cont.)

Food	Amount	Procedure
4. Scrambled Eggs	1 - 8 eggs	For each egg, use 1 teaspoon of butter or margarine and 1 tablespoon of milk. Place butter or margarine in dish, measuring cup or casserole large enough for the egg to expand. Mix egg and milk together. Pour on to butter or margarine in dish. Place in oven and program. When audible signals are heard, stir egg mixture moving the cooked portion to the center of the dish and uncooked portion to the outside. After cooking, stir and let stand, covered, until set. Note that eggs will be slightly undercooked when removed from the oven.
5. Hot Cereal	1 - 6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow package directions for the correct amount of water or milk. To prevent boilovers, it is very important to choose a large container because microwave cooking of cereal causes high boiling. When oven stops, stir and touch **START/add a minute**. After cooking, stir and let stand, covered, for 2 minutes.

Express lunch

Express lunch is for cooking/heating foods that take a short amount of time!

- Suppose you want to use Express lunch to heat 2 cups of soup.

Procedure	
Step	Press
1. Touch **express lunch** pad and number 5 for soup.	**express lunch** **5**
2. Touch **START/add a minute** pad.	**START/ add a minute**

After cooking, follow the directions in display.

Express lunch chart

Food	Amount	Procedure
1. Chicken Nuggets	0.3 - 1 lb	Place frozen chicken nuggets on a flat plate allowing space between each. It is not necessary to cover them.
2. Frozen Snacks*	1 or 2 (3 - 8 oz)	Use for frozen poppers, cheese sticks, appetizers, chicken wings, etc. Remove from outer package. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot.
3. Pizza	1 - 6 slices	Use for frozen microwave pizza. Remove from package and unwrap. Follow package directions for use of package and/or silver crisping disk.
4. Hot dogs* in buns	1 - 6	Place hot dog in bun. Wrap each with paper towel or napkin.
5. Soup*	1 - 8 cups	Place in bowl or casserole. Cover with lid or plastic wrap. At end, stir, re-cover and let stand 1 to 3 minutes.

*** It is not necessary to enter amount or number.**

Dinner recipes

Dinner recipes will cook any of the dinners listed in the chart by simply following the directions in the Interactive Display and on the Recipe Card. Follow Recipe Card for ingredients and instructions.

- Suppose you want to use Dinner recipes to cook Yellow Rice and Chicken.

Procedure	
Step	Press
1. Touch **dinner recipes** pad and number 1 for Yellow Rice and Chicken.	**dinner recipes** 1
2. See recipe card for directions.	
3. Touch **START/add a minute** pad.	**START/ add a minute**

Dinner recipes (recipes serve 6)

1. YELLOW RICE AND CHICKEN

Place in a 3 quart casserole:

1 package (5 - 8 ounces) yellow rice mix with flavor packet

2 cups chicken broth

Stir well and cover. Touch **dinner recipes,** number 1 and touch **START/add a minute**.

At pause, stir well and add:

1 cup frozen peas

1 red pepper, diced

1 1/4 pounds boneless chicken cutlets, sliced into thin strips

Re-cover. Touch **START/add a minute.**

At end, garnish with parsley.

2. DRESSED-UP MEAT LOAF

Mix together well:

1 1/2 pounds lean ground beef

1/2 cup soft bread crumbs

1/2 cup red wine

1 egg, beaten

2 tablespoons chopped onion

1/2 teaspoon salt

1/2 teaspoon dry mustard

1/4 teaspoon pepper

1 teaspoon instant beef bouillon

2 tablespoons chopped green pepper

Place in a 9 x 5-inch glass loaf dish.

Touch **dinner recipes**, number 2 and touch **START/ add a minute**.

If desired, spread top of meat loaf with 1/2 cup catsup during last 2 minutes of cooking time.

At end, remove from oven, cover with foil and allow to stand 3 to 5 minutes before serving.

Dinner recipes (recipes serve 6) (cont.)

3. HERB ROAST PORK

Combine in small dish:

- 1 tablespoon butter, melted
- 2 cloves garlic, minced
- 1 teaspoon dried marjoram leaves, crushed
- 1/2 teaspoon dried oregano leaves, crushed
- 1/2 teaspoon pepper

Stir well. Brush on:

- 1 (3 pound) boneless, pork loin, center cut

Place loin in a 13 x 9 x 2-inch casserole. Cover with vented plastic wrap.

Touch **dinner recipes**, number 3 and touch **START/add a minute**.

4. CREAMY SEAFOOD PASTA

Place in a 3 quart casserole:

- 8 - 9 ounces fresh tortellini
- 2 cups water

Stir well and cover. Touch **dinner recipes,** number 4 and touch **START/add a minute**.

At pause, stir well and add:

- 1 jar (17 ounces) creamy Alfredo sauce or 1 3/4 cups of medium, white cheese sauce
- 1 1/4 pounds combination raw shellfish, fresh or thawed (shrimp, bay scallops, crabmeat)
- 3 cups mixed, fresh vegetables (sliced mushrooms, thinly julienned carrots, green beans)

Re-cover. Touch **START/add a minute.**

At end, garnish with:

- 1/3 cup grated Parmesan cheese

5. ORZO VEGETARIAN MEDLEY

Place in a 3 quart casserole:

- 1 cup orzo or other tiny shaped pasta
- 3 1/2 cups vegetable or chicken broth
- 1/4 cup pesto sauce (fresh or reconstituted from dry)
- 1/2 cup small pieces of sundried tomatoes
- 1 tablespoon minced garlic
- 1 tablespoon Italian seasoning

Stir well and cover. Touch **dinner recipes,** number 5 and touch **START/add a minute**.

At pause, stir well and add:

- 3 cups chopped green, red, orange or yellow peppers
- 1 onion, thinly sliced
- 1 can (14 ounces) artichoke hearts, drained and quartered
- 1 can (3 ounces) pitted, ripe olives, drained and halved

Re-cover. Touch **START/add a minute**.

At end, stir and garnish top with:

- 1/2 cup freshly shredded Parmesan cheese
- 1/4 cup pine nuts

Quick Settings automatically compute the correct heating time and microwave power level for melting, softening and warming foods shown in the chart.

- Suppose you want to melt 1 square of chocolate.

Procedure	
Step	Press
1. Touch **melt** pad once.	melt
2. Select desired food by touching number pad. Ex: Touch number 2 for chocolate.	2
3. Repeat touching same number pad to select quantity. Ex: Touch number 2 two more times for 1 square.	2 x 2
4. Touch **START/add a minute** pad.	START/ add a minute

NOTES

1. To melt, soften or warm other food or foods except the quantity listed in the Quick settings Chart, use manual operation.
2. Quick Settings can be programmed with More or less time adjustment. See page 27.

Quick settings chart

Food	Amount	Procedure
Soften		DO NOT COVER.
1. Ice cream	1 pint	After touching **soften**, touch number 1 two times for 1 pint.
	1/2 gallon	After touching **soften**, touch number 1 three times for 1/2 gallon.
2. Cream cheese	3 oz	After touching **soften**, touch number 2 two times for 3 oz.
	8 oz.	After touching **soften**, touch number 2 three times for 8 oz.
Melt		Use a Pyrex measuring cup. Cover with plastic wrap.
1. Butter	2 tbsp	After touching **melt**, touch number 1 two times for 2 tbsp.
	1/2 cup	After touching **melt**, touch number 1 three times for 1/2 cup.
2. Chocolate	1 cup chips	After touching **melt**, touch number 2 two times for 1 cup chips.
	1 square	After touching **melt**, touch number 2 three times for 1 square.
Warm		Use a Pyrex measuring cup. DO NOT COVER.
1. Syrup	1/4 cup	After touching **warm**, touch number 1 two times for 1/4 cup.
	1/2 cup	After touching **warm**, touch number 1 three times for 1/2 cup.
2. Dessert topping	1/4 cup	After touching **warm**, touch number 2 two times for 1/4 cup.
	1/2 cup	After touching **warm**, touch number 2 three times for 1/2 cup.

Other Special Features

Defrost

Defrost automatically defrosts all the foods found in the Defrost chart below.

- Suppose you want to defrost a 2.0 pound steak.

Procedure	
Step	Press
1. Touch **defrost** pad and number 2 for steak.	defrost 2
2. Enter weight by touching the number pads 2 and 0. Ex: 2.0 lb steak.	2 0
3. Touch **START/add a minute** pad. The oven will stop so the food can be checked.	START/ add a minute
4. After the 1st stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch **START/add a minute** pad.	START/ add a minute
5. After the 2nd stage, open the door. Shield any warm portions. Close the door. Touch **START/add a minute** pad.	START/ add a minute

After defrost cycle ends, let stand, covered.

NOTES

1. To defrost other food or foods above or below the weights allowed on the Defrost chart, use time and 30% power. See Manual defrost on page 15.
2. Defrost can be programmed with More or less time adjustment. Touch the **power level** pad once or twice before touching **START/add a minute** pad.
3. Touch **user pref** pad when the *HELP* indicator is lighted in the display for a helpful hint.
4. If you attempt to enter more or less than the amount as indicated in the chart below, an error message will appear in the display.
5. Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
6. Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

Defrost chart

Food	Amount	Procedure
1. Ground Meat	.5 - 2 lb	Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
2. Steaks/Chops	.5 - 3 lb	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes.
3. Rolls/Muffins	1 - 10	Use this pad to defrost rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel.

Defrost chart (cont.)

Food	Amount	Procedure
4. Boneless Poultry	.5 - 2 lb	Use boneless breast of chicken or turkey. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 5 to 10 minutes.
5. Bone-in Poultry	.5 - 3 lb	Arrange pieces with meatiest portions toward outside of glass dish or microwave safe rack. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 5 to 15 minutes.

Keep warm

Keep warm allows you to keep food warm for 30 minutes.

Direct use

- Suppose you want to keep a cup of soup warm for 30 minutes.

Procedure	
Step	Press
1. Touch **keep warm** pad.	keep warm
2. Enter the desired time.	3 0 0 0
3. Touch **START/add a minute** pad.	START/ add a minute

The oven will start. The display will show *30.00* and count down. *KEEP WARM* will be displayed during the countdown.

You can program Keep warm with manual cooking to keep food warm continuously after cooking.

With manual cooking

- Suppose you want to cook a cup of soup for 2 minutes at 70% and keep the soup warm for 15 minutes.

Procedure	
Step	Press
1. Enter cooking time.	2 0 0
2. Touch **power level** pad 4 times for 70% power.	power level x 4
3. Touch **keep warm** pad.	keep warm
4. Enter the desired time by touching the number pads 1, 5, 0 and 0 for 15 minutes.	1 5 0 0
5. Touch **START/add a minute** pad.	START/ add a minute

The operation will start. When the cooking time is complete, a long tone will sound and Keep warm will start. *KEEP WARM* will appear in the display every 10 seconds and count down for 15 minutes.

NOTE

Keep warm cannot be programmed with Other Special Features.

User pref

User pref provides 4 features that make using your oven easy because specific instructions are provided in the interactive display.

1. CHILD LOCK

The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch **user pref**, the number 1 and then touch the **START/add a minute** pad. Should a pad be touched, *CHILD LOCK ON* will appear in the display.

To cancel, touch **user pref** and **STOP/clear** pad.

2. AUDIBLE SIGNAL ELIMINATION

If you wish to have the oven operate with no audible signals, touch **user pref**, the number 2 and **STOP/clear**.

To cancel and restore the audible signal, touch **user pref**, the number 2 and **START/add a minute**.

3. AUTO START

If you wish to program your oven to begin cooking automatically at a designated time of day, follow this procedure:

- Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30. Before setting, check to make sure the clock is showing the correct time of day.

Procedure

Step	Press
1. Touch **user pref** pad.	user pref
2. Touch number 3.	3
3. Enter the start time.	4 3 0
4. Touch **timer/clock** pad.	timer/ clock
5. Enter cooking time.	2 0 0 0
6. Touch **power level** pad six times for 50% power.	power level x 6
7. Touch **START/add a minute** pad.	START/ add a minute

NOTES

1. Auto Start can be used for manual cooking if clock is set.
2. If the oven door is opened after programming Auto Start, it is necessary to touch the **START/add a minute** pad for Auto Start time to appear in the readout so that the oven will automatically begin programmed cooking at the chosen Auto Start time.
3. Be sure to choose foods that can be left in the oven safely until the Auto Start time. Acorn or butternut squash are often a good choice.
4. If you wish to know the time of day, simply touch the **timer/clock** pad. As long as your finger is touching the **timer/clock** pad, the time of day will be displayed.

4. LANGUAGE SELECTION

The oven comes set for English and U.S. Customary Unit-pounds. To change, touch **user pref** and the number 4. Continue to touch the number 4 until your choice is selected from the table below. Then, touch **START/add a minute** pad.

Number	Language	Display
Once	English	*ENGLISH*
Twice	Spanish	*ESPANOL*

Multiple sequence cooking

Your oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your oven can do this automatically.

- Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

Procedure	
Step	Press
1. Enter cooking time.	5 0 0
2. Touch **power level** pad once for 100% power.	power level x 1
3. Enter second cooking time.	3 0 0 0
4. Touch **power level** pad 6 times for 50% power.	power level x 6
5. Touch **START/add a minute** pad.	START/ add a minute

NOTES

1. If **power level** pad is touched, *HIGH* will be displayed.
2. If 100% is selected as the final sequence, it is not necessary to touch the **power level** pad.
3. Keep Warm can be programmed even if 4 cooking sequences have been set.

More or less time adjustment

Should you discover that you like any of the Sensor Settings, Meal Settings, Quick Settings or Defrost slightly more done, touch the **power level** pad once after touching your choice of pads or before touching **START/add a minute** pad. The display will show *MORE*.

Should you discover that you like any of the Sensor Settings, Meal Settings, Quick Settings or Defrost slightly less done, touch the **power level** pad twice after touching your choice of pads or before touching **START/add a minute** pad. The display will show *LESS*.

Add a minute

Add a minute allows you to cook for a minute at 100% by simply touching the **START/add a minute** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **START/add a minute** pad during manual cooking.

- Suppose you want to heat a cup of soup for one minute.

Procedure	
Step	Press
Touch **START/add a minute** pad.	START/ add a minute

NOTES

1. To use **add a minute**, touch pad within 3 minutes after cooking, closing the door, touching the **STOP/clear** pad or during cooking.
2. Add a minute cannot be used with Other Special features.

Help

Each setting has a cooking hint. If you wish to check, touch **user pref** whenever *HELP* is lighted in the Interactive Display for these and other manual operation hints.

Convenient Features

Timer

- Suppose you want to time a 3-minute long distance phone call.

Procedure	
Step	Press
1. Touch **timer/clock** and number 1.	**timer/ clock** **1**
2. Enter time.	**3** **0** **0**
3. Touch **timer/clock**. The timer will count down. To cancel the timer, touch the **STOP/clear** pad once.	**timer/ clock**

NOTE

timer operates as a kitchen timer and cannot be used when the oven is operating.

Demonstration mode

To demonstrate, touch **timer/clock**, the number 0 and then touch the **START/add a minute** pad and hold for three seconds. *DEMO ON* will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch **add a minute** pad and the display will show and count down quickly to *END*.

To cancel, touch **timer/clock**, the number 0 and **STOP/clear** pads. If easier, unplug the oven from the electrical outlet and replug.

Light

Press the **light** pad one time for high, twice for low and three times to turn off.

Fan

The fan will automatically start when heat rises from range surface units or burners. This protects the Over the Range Microwave Oven from excessive temperature rise. The fan will stay on until the temperature decreases. It cannot be turned off manually during this time.

For other uses, press **fan** pad one time for high, twice for low and three times to turn off.

Disconnect the power cord before cleaning or leave the door open to inactivate the oven during cleaning.

Exterior

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Touch Control Panel

Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch **STOP/clear**.

Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. The rack can be cleaned with hot soapy water, rinsed and dried.

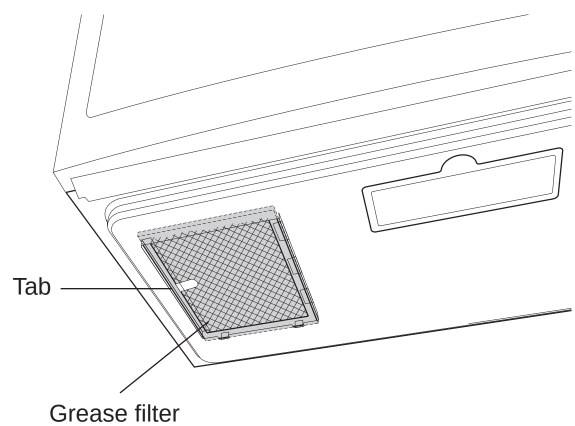
Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place.

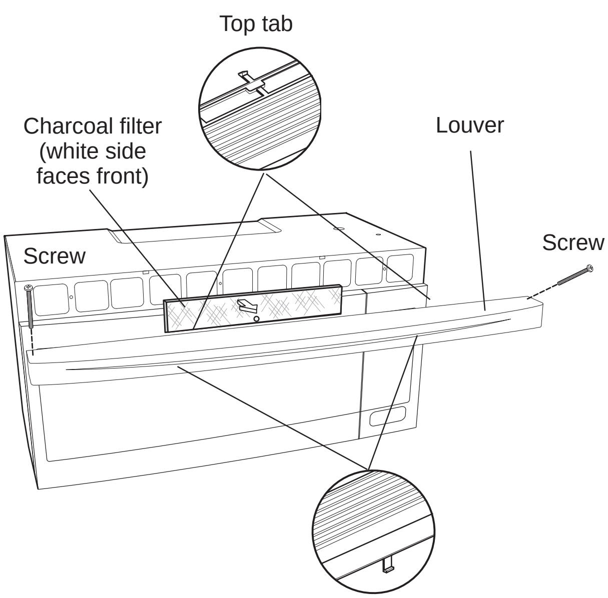
1. Pull down slightly on the tab toward the middle of the oven and remove the filter. Repeat for the other filter.
2. Soak the filters in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it.
3. Agitate and scrub with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter back into the opening.



Charcoal Filter

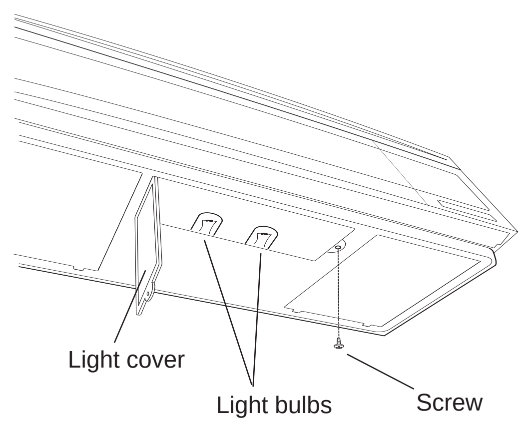
Charcoal Filter, which was installed in your Over the Range Microwave Oven, is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the Over the Range Microwave Oven at the circuit breaker panel or by unplugging.
2. Remove the two louver mounting screws and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
3. Pull the louver away from the unit.
4. Change the charcoal filter.
5. Carefully push the louver back into place (engaging both the bottom and top tabs) and replace the screws removed in step 2.



Light bulbs

1. To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.
2. To release cover, remove the screw on the light cover. (See illustration.)
3. Replace light bulbs with equivalent watt bulb available from your Electrolux Authorized Servicer or parts distributor. Bulbs are also available at most hardware stores or lighting centers. DO NOT USE A BULB LARGER THAN 30 WATTS.
4. Close light cover and secure with screw removed in step 2.



⚠ CAUTION

Light cover may become very hot. Do not touch glass when light is on.

Please check the following before calling for service:

Place one cup of water in a glass measuring cup in the oven and close the door securely.

Operate the oven for one minute at HIGH 100%.

A	Does the oven light come on?	YES ____	NO ____
B	Does the cooling fan work? (Put your hand over the left side of louver.)	YES ____	NO ____
C	Is the water in the oven warm?	YES ____	NO ____

If "NO" is the answer to any of the above questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, CONTACT YOUR NEAREST ELECTROLUX AUTHORIZED SERVICER.

A microwave oven should never be serviced by a "do-it-yourself" repair person.

NOTE

If time appearing in the display is counting down very rapidly, check Demonstration Mode on page 28 and cancel.

Specifications

AC Line Voltage:	UL & CSA Rating, Single phase 120V, 60Hz, AC only
AC Power Required:	UL & CSA Rating, 1400 watts, 12.0 amps.
Output Power:*	1200 watts
Frequency:	2450 MHz
Outside Dimensions:	29 29/32"(W) x 17 1/16"(H) x 16 5/32"(D)
Cavity Dimensions:	22 9/16"(W) x 10 9/16"(H) x 15"(D)
Oven Capacity:	2.1 Cu. Ft.
Weight:	Approx. 54.5 lb

* The International Electrotechnical Commission's standardized method for measuring output wattage. This test method is widely recognized.

In compliance with standards set by:

FCC - Federal Communications Commission Authorized.

DHHS - Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.

c UL us - This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc. for use in USA or Canada.

Over the range microwave oven warranty

Your Over The Range Microwave Oven is protected by this warranty

	Warranty period	Through our authorized servicers, We will:	The consumer will be Responsible for:
FULL ONE YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials of workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
UNLIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full warranties above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux Home Products North America servicer. **In Canada**, your appliance is warranted by Electrolux Canada Corp.

***NORMAL RESPONSIBILITIES OF THE CONSUMER**

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
   NOTE: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by contacting Electrolux Home Products:

USA
1-800-944-9044
Electrolux Home Products
North America
P.O. Box 212378
Augusta, GA 30917

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